NEW ENGLAND FARMER.

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DOMESTIC ECONOMY.

From the Boston Daily Advertiser.

Although the means of preventing and destroying putrid or infectious miasmata, by the use of chemical agents, have been long known, they have been resorted to for the most part only on occasions of alarm. They may be made to conduce so much to our comfort and health at this season, that I venture to send you a brief notice of a preventive and remedial agent, which may be employed in any situation, and under all circumstances.

Within a few months great use has been made in France of a chemical compound of chlorine gas and lime or soda, for the purpose of destroying the offensive odours arising from putrifying animal and vegetable matters. The first use of this compound was in a case of judicial inquiry, where it became necessary to disinter a body for examination, and by it the effluvia was destroyed in an hour or two.

For all common purposes, the effects of the compound of lime and chlorine, known in commerce as "bleaching powder," and "bleaching salts," are similar to those of the substance used in France under the name of "Labarraque's Disinfecting Soda Liquid."

The bleaching powder may be sprinkled about an apartment, or a small quantity thrown into a vessel which it is desirable to purify; or it may be dissolved in water, and cloths be dipped in the solution, and afterwards be brought into the vitiated atmosphere. Vehicles for the removal of offensive substances, as well as the substances themselves, may be freed from all offensive odour by the use of the powder, while at the same time the fertilizing powers of those substances are remarkably increased—a fact which has been established by actual experiment.

In some situations and apartments, a few spoonfulls of the powder may be mixed with the sand with which the floors are usually sprinkled. The many occasions, both in public and private, where this purifying agent may be advantageously employed, must be obvious.* It is sometimes desirable to prevent the rapid change of a dead body previous to interment; this would be accomplished by a small quantity of the dry powder within the coffin, or by the application of the moistened clothes.

In descending into vaults, pits, sewers, &c. if the air breathed be passed through a sponge which has been wet with the solution, the person can remain some time without injury in situations where others not so provided would infallibly be destroyed.

The use of this substance in the sick chamber will be found a source of no slight comfort, and even safety in some diseases; and it has been applied to ulcers and putrescent sores with manifest advantage.

The effect of this chemical agent is not like that of vinegar, and the various substances resorted to on occasions like the above, it does not merely *disguise* the odour, it chemically decomposes and destroys it. It is perfectly innocent, and not expensive, unless purchased in small quantities usually sold in small tin boxes; it should be obtained from the manufacturer, by the pound.

Cambridge, July 1. J. W. WEBSTER.

* We recommend this excellent article to the attention of those engaged in removing *night soil*; and particularly to such farmers in Brookline, Brighton, &c. as have it deposited on their farms. The "Bleaching Salts" alluded to, can be purchased at the New England Farmer seed store in any quantity.

From "Seventy-five Receipts for Pastry, Cakes, Puddings," &c. an excellent treatise published by Munroe & Francis, and for sale at this office, price 50 cents.

GOOSEBERRY PUDDING.

A pint of stewed gooseberries, with all their juice.
A quarter of a pound of powdered sugar.
Two ounces of fresh butter.
Two ounces of grated bread.
Three eggs.

Stew the gooseberries till quite soft. When they are cold, mash them fine with the back of a spoon, and stir into them two ounces of sugar.—Take two ounces more of sugar, and stir it to a cream with two ounces of butter.

Grate very fine, as much stale bread as will weigh two ounces.

Beat three eggs, and stir them into the butter and sugar, in turn with the gooseberries, and bread.

Lay puff-paste in a soup-plate. Put in the mixture, and bake it half an hour.

Do not grate sugar over it.

BLACK CURRANT JELLY.

Pick the currants from the stalks, wash and drain them. Mash them soft with a spoon, put them in a bag, and squeeze out the juice. To each pint of juice, allow three quarters of a pound of loaf-sugar. Put the juice and sugar into a preserving kettle, and boil them about ten minutes, skimming them well. Take it immediately out of the kettle. Put it warm into your glasses. Tie it up with brandy papers.

The juice of black currants is so very thick, that it requires less sugar and less boiling than any other jelly.

FRUIT PIES

Fruit pies for family use, are generally made with common paste, allowing three quarters of a pound of butter to a pound and a half of flour.

Peaches and plums, for pies, should be cut in half, and the stones taken out. Cherries also should be stoned, and red cherries only should be used for pies.

Apples should be cut into very thin slices, and are very much improved by a little lemon-peel.—Sweet apples are not good for pies, as they are very insipid when baked, and seldom get thoroughly done. If green apples are used, they should first be stewed in as little water as possible, and made very sweet.

Apples, stewed previous to baking, should not be done till they break, but only till they are tender. They should then be drained in a cullender and chopped fine with a knife or the edge of a spoon.

In making pies of juicy fruit, it is a good way to set a small tea-cup on the bottom crust, and lay the fruit all around it. The juice will collect under the cup, and not run out at the edges or top of the pie. The fruit should be mixed with a sufficient quantity of sugar, and piled up in the middle, so as to make the pie highest in the centre.—The upper crust should be pricked with a fork, or have a slit cut in the middle. The edges should be nicely crimped with a knife.

Dried peaches, dried apples, and cranberries should be stewed with a very little water, and allowed to get quite cold before they are put into the pie. If stewed fruit is put in warm, it will make the paste heavy.

If your pies are made in the form of shells, or without lids, the fruit should always be stewed first, or it will not be sufficiently done, as the shells (which should be of puff-paste) must not bake so long as covered pies.

Shells intended for sweetmeats, must be baked empty, and the fruit put into them before they go to the table.

Fruit pies with lids, should have loaf-sugar grated over them. If they have been baked the day before, they should be warmed in the stove, or near the fire, before they are sent to table, to soften the crust and make them fresh.

Raspberry and apple pies are much improved by taking off the lid, and pouring in a little cream just before they go to table. Replace the lid very carefully.

RED CURRANT JELLY.

Wash your currants, drain them, and pick them from the stalks. Mash them with the back of a spoon. Put them in a jelly-bag, and squeeze it till all the juice is pressed out.

To every pint of juice, allow a pound of the best loaf-sugar. Put the juice and the sugar into your kettle, and boil it fifteen minutes, skimming it all the while. Pour it warm into your glasses, set it for several hours in the sun, and when cold, tie it up with brandy paper. Jellies should never be allowed to get cold in the kettle. If boiled too long, they will lose their flavour, and become of a dark colour.

Strawberry, raspberry, blackberry, and grape jelly may be made in the same manner, and with the same proportion of loaf-sugar.

Red currant jelly may also be made in a very simple manner, by putting the currants whole into the kettle, with the sugar; allowing a pound of sugar to a pound of currants. Boil them together fifteen minutes, skimming carefully. Then pour them into a sieve, with a pan under it. Let them drain through the seive into the pan, pressing them down with the back of a spoon.

Take the jelly, while warm, out of the pan and put it into your glasses. Tie it up with brandy paper when cold.

Lusus Naturæ.—A Royal George *peach* tree, cultivated in the garden of the Rev. Mr. Howman of Beccles, produced, last season, rather a large fruit, three parts of which were *peach*, and one part *nectarine*, quite distinct in appearance as well as in flavour.—*Gardener's Magazine.*

Mr. Andrew Hook, No. 165 Market street, Baltimore, has prepared handkerchiefs from India silk, with views of the Baltimore and Ohio Rail Road elegantly printed on them.

MOWING.

They who have not been in their youth accustomed to do this work, are seldom found to be able to do it with ease or expedition. But when the art is once learnt, it will not be lost.

As this is one of the most laborious parts of the husbandman's calling, and the more fatiguing as it must be performed in the hottest season of the year, every precaution ought to be used which tends to lighten the labour. To this it will conduce not a little, for the mower to rise very early, and be at his work before the rising of the sun.—He may easily perform half the usual day's work before nine in the morning. His work will not only be made easier by the coolness of the morning air, but also by the dew on the grass, which is cut the more easily for being wet. By this means he may lie still and rest himself during all the hottest of the day, while others who begun late are sweating themselves excessively; and hurting their health, probably, by taking down large draughts of cold drink to slake their raging thirst. The other half of his work may be performed after three or four o'clock; and at night he will find himself free from fatigue.

If the mower would husband his strength to advantage, he should take care to have his scythe, and all the apparatus for mowing, in the best order. His scythe ought to be adapted to the surface on which he mows. If the surface be level and free from obstacles, the scythe may be long and almost straight; and he will perform his work with less labour, and greater expedition. But if the surface be uneven, cradley, or chequered with stones, or stumps of trees, his scythe must be short and crooked. Otherwise he will be obliged to leave much of the grass uncut, or use more labor in cutting it. A long and straight scythe will only cut off the tops of the grass in hollows.

A mower should not have a snead that is too slender; for this will keep the scythe in a continual tremor, and do much to hinder its cutting.—He must see that it keeps perfectly fast on the snead; for the least degree of looseness will oblige him to use the more violence at every stroke.—Many worry themselves needlessly by not attending to this circumstance.

Mowing with a company ought to be avoided by those who are not very strong, or who are little used to the business, or who have not their tools in the best order. Young lads, who are ambitious to be thought good mowers, often find themselves much hurt by mowing in company.

Mowers should not follow too closely after each other: For this has been the occasion of fatal wounds. And when the dangerous tool is carried from place to place, it should be bound up with a rope of grass, or otherwise carefully secured.

"Mr. de Lisle introduced in England, the mowing of wheat. The method is this: The scythe he uses is at least six inches shorter in the blade than the common scythe; and instead of a cradle, has two twigs of osier put semi-circular wise into holes made in the handle of the scythe, near the blade, in such a manner that one semi-circle intersects the other.

"By this method of mowing wheat, the standing corn is always at the left hand. The mower mows it inward, bearing the corn he cuts on his scythe, till it come to that which is standing, against which it gently leans. After every mower follows, a gatherer, who being provided with a hook or stick, about two feet long, gathers up the corn, makes it into a gavel, and lays it gently on the ground. This must be done with spirit, as another mower immediately follows."—*Com. Farm.*

As reaping is slow and laborious work, it would be right for our countrymen to learn this method of mowing their wheat; which will undoubtedly answer also for other sorts of grain.—*Deane.*

Soap, saving of.—For the use of private families, where linen is dirty by perspiration or grease it will be of great service towards rendering it white, to steep it for some time in a clear liquor, made by mixing one quart of quick lime in ten gallons of water, letting the mixture stand 24 hours, and then using the clear water, drawn from the lime. After the linen is steeped in this liquor it should be washed as usual, but it will require much less soap to be used.

KITCHEN GARDEN—JULY.

Several successional crops are required to be sown this month for the supply of autumn, and some main crops for winter consumption. Many principal crops will be now arrived to full perfection, and some mature crops all gathered. When the latter is the case, the ground should be cleared and dug for succeeding ones, or for some general autumn and winter crops, as turnips, cabbages, savoys, brocoli, cauliflowers, celery, endive, &c. &c.

The business of sowing and planting this month will be more successful if done in moist or showery weather, or on the approach of rain, or immediately after; especially for small seeds, and young seedling plants.

Old crops of artichokes now advancing in full fruit should be divested of some of the small side heads, to encourage the principal top heads in attaining a larger magnitude.

Now is the time to gather aromatic herbs for drying and distilling, &c. as spear-mint, peppermint, balm, penny-royal, camomile flowers, lavender-flowers, sage, hyssop, marjoram, fennel, dill, basil, tarragon, angelica, marigold flowers, sweet-marjoram, &c, most of which, when just coming into flower, are in the best perfection for gathering. The fennel, dill, and angelica, should remain till they are in seed.

Plant the last crops of beans, for late production in autumn. Let them be principally of the smaller kind, as they are most successful in late planting, putting in a few at two or three different times in the month; and also some larger kinds, to have the greater chance of success and variety;—and in all of which, if dry weather, soak the beans in soft water, six or eight hours, then plant them, and water the ground along the rows.

Earth up celery plants, to blanch; also the stems of young cabbages, savoys, brocoli, borecole, beans, peas, kidney-beans, &c. to strengthen their growth.

Sow the principal late crops of kidney-beans, of the dwarf kinds, for autumn supply; and some more for late successional production in September, &c. sow them all in drills, two feet or two feet and a half distant; and if the weather is very hot and dry, either soak the beans, or water the drills well before you sow them.

Continue to plant out different sorts of lettuce at a foot or fifteen inches from each other. Plant them in small shallow drills, to preserve the moisture longer; and water them well at planting.

If your melons are advanced to full growth, give them but little water, as much moisture will retard the ripening, and prevent their acquiring that rich flavor peculiar to this fruit. If they are ripe gather them in the morning. Mature ripeness is sometimes shewn by the fruit cracking at the base round the stalk, or by changing yellowish, and imparting a fragrant odour.

Radishes may be sowed for an autumn crop to draw next month.

LONDON PORTER.

This popular beverage would seem, from the statements made of its ingredients, very ill to deserve its renown. The proportion of the malt consumed to the porter made, shows that if malt and hops alone were used, the liquor produced would not be so intoxicating as the most watery small beer. Its inebriating property must arise, therefore, from some other ingredients. What is called "*porter essence*" is the most in use for this purpose. The following is said to be the recipe for this agreeable and highly salutary compound:

"Take ½ cwt. of Spanish liquorice, and 4 lbs. of *copperas*, boil them together in a copper pan, in 3 gallons of water, Then take ½ cwt. of molasses or treacle, and ½ cwt. of raw sugar, and boil them till they thicken a good deal, add the mixture above mentioned, and boil altogether two hours. When cold, add the following ingredients, in powder, 4 lbs. of gentian root, (ground) 4 lbs. of orange pease, 2 lbs. of ground calamus root, and stir and mix till the substance becomes like a soft extract."

Other ingredients are used, such as *quassia*, the *multum powder*, as it is called, to save hops, the *coculus indicus*, and *nux vomica*, which are in the highest degree destructive to animal life, though their immediate effect is only a kind of stupid intoxication. More than 30,000 lbs. of *nux vomica*, and more than 12,000 lbs. of *coculus indicus*, are annually imported into Great Britain. As the only other use for these drugs, besides their infusion into porter, is to poison vermin, it is naturally concluded that nearly the whole goes into the porter, for the purpose of poisoning men. It is this delectable beverage which gives London porters that inflammatory habit and red complexion which are mistaken for health, but which rather betokens so much *solidified hydrogen*, ready to take fire at every moment. It is a problem for the curious, which is the more effectual and honorable means of extinguishing life—English porter or American whiskey.—*Baltimore American.*

Soda, in washing.—A few ounces of soda will soften a hogshead of the hardest water. It is said to be greatly superior in washing to either potash or pearlash. It gives a delicate whiteness to the linen without the slightest injury, and never unless excess is used in the least affects the hands. To glasses, decanters, table spoons, &c. it gives a lustre equal to the highest polish, without labour, if washed in water, in which a small quantity has been dissolved.

The Georgia (Augusta) Courier of the 23d ult. says that on the previous Saturday there were 14 cart and wagon loads of Watermelons in market which is considered unusually early.

Several instances have occurred recently, in Connecticut, of dairy women having the Kine Pock, caught from the cows.

GRAPE VINES.

Communication from William Wilson, Esq. of Clermont, New York, on the culture of the Grape. Addressed to the New York Horticultural Society, March 1821.—Communicated for the New York Farmer.

You noticed a few grapes which I sent last summer to my friend, Mr. Peter Hattack—they were not intended for exhibition, or perhaps better bunches might have been sent. But as they met your approbation, the mode of raising them may not be unacceptable. I have cultivated grapes for more than twenty years, and for the last ten years with success. The soil in which they grow, is a light gravelly loam, the ground perfectly level, the vines were raised from cuttings and planted in the place they were intended to be continued, and where they now are. I have two rows of about twenty-five vines each, one on the north side of the garden, exposed to the south and protected by a high board fence, the other row in the middle and most exposed situation, with no shelter whatever. For the first six or seven years, they were cultivated in the usual way, cut down to three or four feet, and supported by stakes and laths. Their growth was rapid, and required a good deal of trimming. They bore fruit; but in two years out of three, they were blasted and mildewed, good for nothing; all we got was trouble and vexation. I had resolved to abandon them. About this time, I observed in the woods some very fine looking wild grapes, the vines running up high trees, and most of the fruit at or near the top. On examining, many were found in the same situation; from this I took the hint of raising the cultivated grape higher from the ground. At the time of trimming I left the vines their whole length, ten or twelve feet or more; cutting away every side shoot and leaving the vines as clear of shoots, or spurs, or beads, as possible. The spring following, by every vine was fixed a strong stake at least ten feet high, with most of the limbs untouched, so that they had the appearance of large bushes, or well grown saplings. The vines were twisted around them to the top, and when necessary, tied with bass.—By the middle of June, the stakes were entirely covered by the new shoots of the vine, and with plenty of fruit, which was fully ripe in September, and not one bunch blasted or mildewed; there was not one cluster within three or four feet of the ground. Since that time I have continued the same practice, and have now vines 20 or 30 feet long; some of which run up the fruit trees adjoining, the others being carried up 8 or 10 feet, and then stretched horizontally. It is no unpleasant thing to see a cherry tree on one hand, a pear tree on the other, and a peach tree not far off, all ornamented with clusters of grapes. Yet such is the case, and has been for years past.—Several strangers, both citizens and Europeans, curious in such things, have called to examine for themselves, and have generally allowed it to be the most successful cultivation they had seen.

To the members of the horticultural society, who, it is probable are mostly practical men, I cannot write in their technical language; it is therefore hoped they will excuse the inaccuracies that occur. In as few words as possible, the whole management of the year is as follows, and it matters not at what period we begin. The fruit begins to ripen early in September and continues till the frosts in October. As soon as the grapes are all gathered, that is about the 15th of October, the stakes are taken up and thrown aside for fire wood. The vine is then stretched out its whole length and trimmed as clean as possible, in which state it is left lying on the ground for two or three weeks: about the last of November, they are laid on the surface at full length, and fastened down with pins, and covered lightly with earth; which is done by digging a shallow ditch on each side, and throwing up the ground to the middle, which forms a ridge over the vines, and covers them about ten or twelve inches; no straw, manure, or any other covering but the earth; in this state they lie all winter. In April, as soon as the weather will permit, they are uncovered and left on the ground for ten or twelve days or more: the stakes are now, about the first of May, fixed in their places, and the vines replaced as before. They require no farther trouble, unless some that may be blown down are to be put up again. The borders are now well dressed by digging and raking, but no manure, nor has any been put on for ten years or more. They are also kept perfectly clean through the summer, by frequent hoeing and raking: no vegetables are allowed to grow on the borders at any time.

This mode of raising grapes differs from the ordinary in these particulars:

1st. Trimming or pruning: this is usually done in February or March. Here we never cut a vine later than November; were this done in the spring they would either bleed to death or be so much weakened as to bear no fruit. In general, we are too sparing of the knife, leaving too many eyes or buds, by which you get too much wood and too little fruit; and there is a mistake, which all writers that I have seen have fallen into, that "vines bear their fruit on the wood that was produced the preceding year." This is not the case, for the fruit is invariably on the wood of the present year.

2d. The next difference is laying down and covering the vines all winter. In our northern climate, this is absolutely necessary: it may not be so farther south, yet it is worth a trial with a few vines. Prune in October, lay them down and cover in November or December, and take them up in March. One season will test the utility or futility of the practice.

3d. Another difference is leaving the vine its full length and training it as high as possible.—This I have never seen except in my own garden; but it is the practice in some parts of Italy, where the vines run over the poplar and elm trees.

4th. Most people plant their vines in sheltered and warm places: this is following the English mode, where the climate requires it. Here my vines that are most exposed, bear equally if not better than others.

5th. No manure has been used for many years. Its use gives wood, not fruit.

The greater part of the grapes are the sweet water; these are the best bearers, and pleasantest for table. The miller grape answers well for a variety, and is a good bearer. I have tried the red and black Hamburg, but they do not succeed so well. I am now trying to raise the Madeira grape, having received a few cuttings, which came from that island, last spring, all of which are growing and shall have a fair trial.

The borders on which the grapes are cultivated are six feet wide, and the vines in the centre.

Your humble servant,

Clermont, N. Y. WILLIAM WILSON.

From Memoirs of the Caledonian Horticultural Society.

TREATMENT OF GOOSEBERRY BUSHES.

As soon as the leaves are all fallen, I begin pruning, and dunging, if need require. I then dig the ground between the bushes, leaving the ground as rough as possible; and as the diggers are proceeding, that is, as soon as they are clear of the first plant in the row, I give the bush, from the rose of a watering-pot, at least an English gallon of the following mixture, of equal parts, viz. lime-water, chamber-ley, and soap-suds, in which I introduce as much soot as to give the composition the color and consistence of rich dunghill drainings; proceeding over the whole in this manner, without treading or poaching the ground: in which state they remain until the winter frosts are fairly past, when I level and dress up the ground between with a rake.

This practice I have invariably performed, and have always had healthy fruitful bushes, and never in the least annoyed with any insects on the bushes so dressed. JOHN NAISMITH.

HOW TO PICKLE WALNUTS.

Scald slightly, and rub off the first skin of a hundred large walnuts, before they have a hard shell: this may easily be ascertained by trying them with a pin. Put them in a strong cold brine, put new brine the third and sixth days, and take them out and dry them on the ninth. Take an ounce each of long pepper, black pepper, ginger, and allspice; a quarter of an ounce of cloves, some blades of mace, and a table-spoonful of mustard-seeds: bruise the whole together, put into a jar a layer of walnuts, strew them well over with the mixture, and proceed in the same manner till all are covered. Then boil three quarts of white wine vinegar, with sliced horse-radish and ginger, pour it hot over the walnuts, and cover close.—Repeat the boiling of the vinegar and pour it hot over, three or four days, always keeping the pickle closely covered; add at the last boiling a few cloves of garlic, or shallots. In five months they will be fit for use.

A Tropical Climate.—Insects are the curse of tropical climates. The vete rouge lays the foundation of a tremendous ulcer. In a moment you are covered with ticks. Chigoes bury themselves in your flesh, and hatch a large colony of young chigoes in a few hours. They will not live together, but every chigoe sets up a separate ulcer, and has his own private pus. Flies get entry into your mouth, into your eyes, into your nose. You eat flies, drink flies, and breathe flies. Lizards, cockatrices, and snakes, get into the bed—ants eat the books—scorpions sting you on the foot—every thing stings, bites, or bruises—every second of your existence you are wounded by some piece of animal life, that nobody has ever seen before, except Swammerdam and Mariam. An insect with eleven legs is swimming in your tea cup—a non descript with nine wings is struggling in the small beer, or a caterpillar with several dozen eyes in his belly is hastening over the bread and butter! All nature is alive, and seems to be gathering her entomological hosts to eat you up as you are standing, out of your coat, waist-coat and breeches. Such are the tropics. All this reconciles us to our dews, fogs, vapor and drizzle—to our apothecaries rushing about with gargles and tinctures—to our British constitutional coughs, sore throats, and swelled faces.—*Edinb. Review.*

Extracts from Knight's Treatise on the Culture of the Apple and Pear.

The inexperienced planter will suppose that much time will be lost in propagating new kinds, as these will not produce fruit so soon as grafts of those which have been long in cultivation; but he will soon find that the fruit of very small young trees by no means repays him for the injury they sustain in growth. If the seeds, from which new varieties were expected, and those intended merely to produce stocks, were sowed in the same season, the merits of those varieties would generally be known, as early as the stocks would have gained proper size and strength in the nursery, and have become after being moved, firmly rooted in the ground, where they are to remain; and if the stocks were then to be grafted in the branches, with those new varieties, I know no means by which an orchard could be better, or more expeditiously raised.

It has been recommended to remove the young trees once or twice during the time they remain in the nursery, under the idea of increasing the number of their roots; but I think this practice only eligible with trees which do not readily grow when transplanted. I have always found the growth of young apple trees to be much retarded, and a premature disposition to blossom to be brought on by it, and I could not afterwards observe that those trees, which had been twice removed, grew better than others. It has also been supposed that many small roots, proceeding immediately from the trunk, are in the future growth of the tree to be preferred to a few which are large; but as the large roots of necessity branch into small, which consequently extend into a greater distance, the advantages of more transplantations than from the seed-bed to the nursery, and thence to the orchard, may reasonably be questioned.

The apple tree succeeds best in situations which are neither high, nor remarkably low. In the former its blossoms are frequently injured by cold winds, and in the latter by spring frosts, particularly when the trees are planted in the lowest part of a confined valley. A south, or southeast aspect is generally preferred, on account of the turbulence of the west, and the coldness of the north winds; but orchards succeed well in all aspects; and where the violence of the west wind is broken by an intervening piece of ground, a southwest aspect will be found equal to any. The trees attain their largest stature in a deep strong loam; but will grow well in all rich soils, which are neither excessively sandy nor wet. An orchard, generally, is most productive of fruit, when it is situated near the fold-yard, and is in consequence much trodden and manured by the cattle in the winter; and hence it will not unfrequently be found advantageous to plant on the site of an old orchard. The ground, however, in which old apple trees have grown, is esteemed very unfavorable to young ones. When from contiguity to the house, an orchard is planted in this kind of ground, the pear and apple should be made to succeed each other, as has been judiciously recommended by Mr. Marshall. The roots of the pear descend to a greater depth in the ground than those of the apple tree; and as the stocks of neither of these fruits will afford proper nutriment to the other, it may be questioned whether their action on the soil be perfectly similar.

In the choice of fruits of every situation, attention should be paid to select such as are sufficiently early to ripen well in it; for if the fruit be not ripe, its produce must ever be crude, harsh or unpalatable. A cider apple may be safely pronounced to be too late for the situation it occupies, when it does not become yellow before the end of October; and I do not know any disadvantages attending a more early maturity; provided the kinds of fruit be capable of being kept a few weeks. An opinion, I have observed, prevails that the liquors obtained from all early fruits are without strength or body; but the strongest cider, yet known, is produced by one of these, the Stire; and I have met with two other varieties, evidently capable of making extremely strong ciders, which ripens in the end of August.

In cold and unfavorable situations those fruits will best repay the planter, which in their general character appear nearly related to the native kind or crab; for though the flavor of these be austere and ungrateful to the palate, the ciders produced from some of them, when they have been thoroughly ripened, are often found smooth and generous. I would recommend the grafts to be taken from an improved crab, in preference to the degenerated apple; for the former will possess much of the hardiness and vigor, whilst the latter will often inherit the debility and diseases of the parent tree. Proper fruits of this kind might probably be obtained from a crab of a deep yellow color, and in taste rather astringent than acid, trained to a south wall, and impregnated with the farina of a rich early apple, in the manner already recommended. But both the red, and the yellow Siberian crabs possess qualities, which appear to give them great advantages over every English variety. Their blossoms are in an extraordinary degree, capable of bearing cold; the fruit attains a very perfect and early maturity; it is in color and beauty unrivalled, and contains but a moderate portion of acid, compared with its astringency.

I am well satisfied that the fruits, I have obtained from these, will flourish and make fine ciders in many situations where kinds which have been more improved by cultivation will not succeed; and when old trees, whose branches have been taken off, are to be engrafted, I have no doubt but that fruits of this kind, just arrived at the bearing age, may be used with very great advantage. The leaf and habit of an improved crab will generally indicate a worse fruit, and of a degenerate apple a better, than the trees will afterwards produce; but this remark does not appear to me to be applicable to those fruits, whose degeneracy, or variation, has been produced by the introduction of the farina of another kind.

GRAFTING AND INNOCULATION.

It is not unreasonable to suppose that the benefits to be derived from the engrafting and innoculation of fruit trees, are far from being fully realized. Aside from the neglect of improving orchards, where there is nothing to prevent but the disposition to procrastinate and delay—so prevalent with all—we believe that the process is of much more extensive application than is generally known, and that it may be the means of introducing the cultivation of fruits, now imported from abroad at a great expense. It has been ascertained that the shag-bark walnut may be successfully engrafted, and that the engrafted trees are much the surest bearers. Where this not the case, the difference in the quality of these nuts would make it an object to engraft most of the walnut trees. Some have a very thin shell, and a thick, large meat—while others have a thick shell and but little meat. It is probable that the hickory, or shag-bark, would do well, engrafted on the pig-nut. If it should, the quantity raised might be greatly increased, and the quality much improved. The Maderia nut, which is usually sold at the shops under the name of the English walnut, at 12½ to 16 cents per pound, may be cultivated here without difficulty, and is very productive. In the vicinity of New York, there is a tree which has produced, in a single year, as many as sold in the market for *two hundred dollars*. We have no doubt that it might be engrafted on the butter-nut, or the walnut, with perfect success. It is a tree of the same genus, and in its character bears a nearer resemblance to the butter-nut than many other trees do to those on which they are successfully engrafted. The experiment is worth trying, and, if successful, it would soon furnish us, at a cheap rate, with a good supply of that excellent nut, without waiting the more tardy process of rearing the tree.—*Mass. Spy.*

GREEN FRUIT.

It may not be amis to remind parents, and all those who have the immediate oversight of children, that unripe fruit already begins to appear in our markets. It is possible that more children's lives are destroyed, in the summer, by this cause of disease, than almost all others put together.—Apples which are shaken from the trees by violent winds, or fall prematurely by decay, are immediately gathered and brought to market; the display of them is too tempting to children to be withstood; and of course, they are purchased, and eaten. Nothing is more pernicious, and yet nothing is more common, than to see children and young persons eating this kind of fruit. We should think that parents would lay a more strict injunction against this indulgence upon their children. They must, unless they can make up their minds to risk their health and their lives.—*N. Y. Adv.*

SILK WORMS.

The *white* silk worms hatch twice a year—the *yellow* but once. The latter spins much the largest ball, and is accounted the most valuable and least troublesome.

The price of eggs is sixpence a thousand.

Each miller desposits about 400 eggs.

It is calculated that the worms produced from the eggs of 200 millers, or *winged* worms, will make ten pounds of silk.

One hundred and fifty pounds of leaves, it is estimated, are eaten by 1000 worms, to spin 1 lb. of silk.

It takes about 1 bushel of yellow cocoons or balls, to make 1½ lbs. of silk.

One ball of silk, of the yellow kind, when spun will measure 1750 feet.

The eggs of the silk worm are of two colors; a lightish slate, and a yellow. The latter are held in poor esteem: they seldom contain the vital principle.

THE SHAKER'S CIDER.

A tourist whose observations appear in the New York Commercial Advertiser, gives the following respecting the mode of making and preserving cider as practised by the Shakers of Canterbury, in New-Hampshire.

"Their fine cider sells in Boston for $10 the

barrel, a fact which has several times gone the rounds of the newspapers. We made particular inquiries respecting their mode of manufacturing this article, but could not learn that they had any peculiar process. Their fruit is of the ordinary kind, and the apples are gathered as they fall, and housed. Late in November they are ground in a mill, after the defective ones have been carefully separated, and the pumice is suffered to remain in the vat over night, and until it assumes a red color throughout. It is then pressed in the usual manner, and the cider is put into casks perfectly clean and sweet. They prefer rum hogsheads, when it is possible to obtain them. In December, after the fermentation has subsided, they rack off the cider, and add to each hogshead a gallon of brandy distilled from the lees. In March they again rack into clean hogsheads, and the liquor requires no farther attention. They never drink it until it is at least two years old, and it continues to improve by age. That which we tasted was five years old."—*Hartford Times.*

AN ENGLISH COTTAGE.

There is a family at Winson Green, just in the vicinity of B——m, which I have occasionly seen; and as I consider them, in manners and style of living, a very good specimen of those middle walks of life, I will give you an account of a late visit there, and will mingle character and description with incident. At the close of a fine day, a young Bostonian and myself, conducted by a son of the family, called at the door of their cottage. By cottage you will not understand me to mean a one-story, straw-thatched building, half hid in woodbine, but a neat two-story brick mansion, covered with slate. We paused a few moments in the front garden, to look at its arrangement. I have often had occasion to admire the taste, which Englishmen of this class exhibit in laying out and decorating their gardens and pleasure grounds.—Whenever they fix upon a spot and call it 'home,' they collect about it every little comfort and elegance that their means will admit. A garden seems to be the primary object in their rural economy; and even when their means are scanty, and they are necessarily confined to a narrow spot of ground, they contrive to throw over that spot a thousand beauties. This taste, I conceive, cannot be too highly commended. It is not less elegant in itself, than it is favorable to purity of manners. The same fondness for a garden and flowers may be traced in the lowest artizans and cottagers; and when they are denied the luxury of a garden, they will make a garden of their houses, and fill every window with flowers, and plants. The garden which we were now surveying, was enclosed with a hawthorn hedge, and two gravelled walks led up each side of a closely shaven oval grass plat, to the front door. Trees of various kinds mingled with shrubbery skirted the edges, and gave to the centre a charming aspect of pensive retirement, and rural quietness.—The lawn, by the use of a cast iron rolier, and frequent shaving, had become extremely smooth, and was not only cheering to the eye, from its vivid green, but pleasant and soft as down to the foot.

From the front garden we were conducted through a gate at one corner of the house, into the fruit and flower garden. This was somewhat larger than the other. Like that it was enclosed in a hawthorn hedge, which, by constant trimming and good management had become so closely interwoven and matted together, as to form as effectual a barrier against the intrusion of cattle or the prying curiosity of man, as a brick wall itself. The hedge under the hand of a skillful gardener, can be made to assume the most fantastic shapes. This was so close, that neither the hand nor the eye could penetrate it; and clothed as it then was, in the brightest green, it far surpassed in beauty, any fence or railing, and was more in harmony with the scenes around.

As might be expected, we found ourselves very pleasantly entertained, in strolling over this enclosure. Flowers of all hues, and every fragrance, spread their charms before us, and together with the fine fruits which abounded in it, our senses were variously regaled. At the termination of the walks was some object to call and divert the attention—a summer-house, an arbour, or a rustic seat. In the centre a sun-dial marked the wane of time; and at the foot of the garden, flowed a small stream, which formed several cascades, and finally passed off with a rippling sound, and was lost to the eye under an arbour. There was here nothing extravagant, and nothing more than what most of our farmers and tradesmen might command, with a very little attention and trifling cost. The fruit-trees and plants would afford them amusement in their leisure hours, as well as reward them with their products; and the cultivation of flowers would give their daughters a refined and healthy employment.—*Christian Spectator.*

ON LIVERWORT AS A CURE FOR CONSUMPTION.

The plant called liverwort, has recently acquired, through the medium of the newspapers, considerable celebrity as a remedy for consumption. Its reputation is altogether unmerited; its administration must be pernicious in ninety-nine hundredths of the cases in which the lungs are affected. *Its operation is decidedly stimulant;* and the faculty well known how few pulmonic patients will bear remedies of that description. A patient of mine insisted upon using the liverwort in spite of my remonstrances. It gradually accelerated his pulse until a spitting of blood was the consequence. This satisfied him, the plant was abandoned, and his health immediately began to improve. Like other excitants, the liverwort when first taken, improves the feelings of the patient; and hence perhaps, in part, its popularity. Its ultimate effect must in general, however, be such as I have stated.—*N. Y. Farmer.*

Cure for stammering.—Those who suffer under the distressing affliction of an impediment in their speech may be effectually cured—where there is no malformation of the organs of articulation, by a perseverance for three or four months, in the simple remedy of reading aloud with the teeth closed, for at least 2 or 3 hours in the course of each day.—*London paper.*

Temperance.—The people of Hardwick, Vermont, have *universally* agreed to discontinue the use of ardent spirits except as a medicine, and the merchants have ceased to keep it except in the way they keep other medicines. It occupies (we suppose) its proper place among other medicines and poisons, such as arsenic, oil of vitriol, aqua-fortis, laudanum, spirits of turpentine, nux vomica, &c.

MELONS.

These are cultivated in all the warm countries of Europe, and also in Asia, Africa, and America, where its salubrious and cooling fruit is greatly esteemed.

The cultivation of the water-melon is so well understood in the United States, that no directions on the subject are requisite. They afford a very refreshing article of diet in our warm summers, and yield considerable profit. The juice of the sweeter kind yield, on inspissation, a bright light colored syrup, which would answer every purpose required of any syrup. Mr. H. Drinker, of Philadelphia, procured half a pint of this syrup, from fourteen pounds of melon juice, a part of which I tasted, and found very pleasant. Mr. Dordley, who is practically acquainted with the cultivation of the fruit, makes the following calculation upon Mr. Drinker's experiment: "Melons growing at 5½ by 5½ feet apart, are 1,433 plants on an acre; these bearing two melons of 14 pounds each, yield 4000 pounds of melons, 1,433 pints of syrup—which, at ten cents, would come to *one hundred and forty-three dollars*, for an acre's produce."

Taking the amount at one half the above sum, it would be more than is produced from many acres of land, in other cultivation, in sandy impoverished soils. Having millions of acres covered with the sugar maple, and thousands of acres fit only for the cultivation of the water-melon, the United States need be under no apprehension of the want of sugar. Dr. Pallas, in the account of his journey to the southern province of Russia, in 1793 and 1794, speaking of a colony of Moravians at Sarepta, or Sarpa, on the river Volga, says, "the ingenious inhabitants of this town brew a kind of beer from their very abundant and cheap water-melons, with the addition of hops; they also prepare a conserve or marmalade from this fruit, which is a good substitute for syrup or treacle."—*Domes. Encyclopedia.*

The Lombardy Poplar.—It is observed that the Lombardy poplar is decaying in every part of our State. I have seen hundreds, nay thousands, this spring, in our north and northwest sections, many of which had put forth their vernal foliage with vigor and luxuriance, and have since withered and died.—*Ebany Argus.*

Coal in Pennsylvania.—It has been estimated, and we think with great propriety, that one third of the whole State of Pennsylvania, is pervaded with coal, and we may safely put this down as averaging at least 3 feet in thickness. The whole area of the commonwealth is 43,950 square miles; one third of this is 14,650—the area of the coal fields. A square mile at three feet thick will yield nearly four millions of tons of coal. It is thus demonstrated that the coal fields of Pennsylvania will supply one million of tons, or twenty-eight millions of bushels of coal annually, for nearly sixty thousand years. Enormous as this computation may seem, we venture to say it is much below the reality. Any one acquainted with the coal localities, we think, will not object to the assumption, that one third of the whole commonwealth is pervaded with coal beds, and that these are over three feet thick. It would indeed be nearer the fact to say they average above six feet thick.—*Phila. Aurora.*

Early corn was advertised in the Virginia papers as fit for the table, on the 25th of June.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, JULY 11, 1828.

At the annual meeting of the Massachusetts Society for Promoting Agriculture, held at the hall of the Massachusetts Bank, June 11, 1828.

Mr LOWELL having declined a re-election to the office of President, it was "voted that the "thanks of the Society be presented to the Hon. "JOHN LOWELL, the late President for his emi- "nent services in that office; and that the Society "is deeply sensible both of the reputation it has "acquired, and the substantial benefits secured to "the agricultural interests of New England, by the "unwearied exertion of his great and various "powers, and by the promptitude and kindness, "with which he has availed himself of every op- "portunity to communicate the benefit of his ex- "tensive acquirements to his fellow citizens."

A true copy from the record.

BENJ. GUILD, *Assist. Rec. Sec'y.*

Brookline, June 11, 1828.

The following officers were chosen for the ensuing year.

Hon. TH. L. WINTHROP, *President.*
Hon. ISRAEL THORNDIKE, *1st Vice President.*
Hon. THO. H. PERKINS, *2d do. do.*
JOHN HEARD, Esq. *Treasurer.*
Hon. JOHN LOWELL, *Corresponding Secretary.*
RICHARD SULLIVAN, *Recording Secretary.*
BENJ. GUILD, *Assistant do. do.*

Trustees.

Hon. PETER C. BROOKS,
Hon. JOHN WELLES,
G. PARSONS, Esq.
E. H. DERBY, Esq.
JOHN C. GRAY, Esq.

SWINE.

An Ohio Farmer recommends coals as useful in fattening hogs. After giving his hogs a small quantity daily, say two pieces to each, about the size of a hen's egg, they discontinued rooting, were more quiet, and appeared to fatten faster.—He omitted the coal a few days and they commenced rooting; he gave it again, and they ceased to root. He supposes that the coal corrects the morbid fluid in the stomach which incites them to root deep in search of fresh earth. Hogs in summer should at all times have water in which they can wallow, and they will encrust themselves with a coating of mud, so as to prevent their being troubled with vermin.

WEANING LAMBS, &c.

The weaning of lambs should be effected about this time, or when the lambs are from six weeks to two months old. At this age they should be taken from the ewes, and have the best of pasture during the first fortnight; by the end of which time they will be so much accustomed to living on grass that they may be turned into a poorer pasture. It is important that the lambs when weaning should have a good bite of fresh grass, otherwise their growth will receive a check which no subsequent management can overcome. Where they have grazed with their dams so long as five or six weeks little hindrance to their growth will be sustained by the separation. The ewes should be removed to such distant pastures or other places as that their bleating may not be heard by the lambs. There is, however, one caution to be attended to in turning lambs into a rich pasture, which is to let them be in some degree satisfied with food, previously, that they may not be surfeited or hoven or swollen. Should this disorder occur the distempered animals should be treated as directed, page 334 of our current volume. On weaning the lambs, it may be necessary to milk their dams several times, in order to relieve their udders, which otherwise sometimes become swollen and painful.

The worst wooled lambs, bad colored ones, and those that are very small, should be made over to the butcher, and need not be weaned. It is recommended, however, not to kill or sell for killing any lambs till they are about six months old, at which time their fleece becomes valuable.

"Those ewe lambs, which are intended for stock," according to Deane, "should not come at the rams. For if they have lambs at a year old, it stints them in their growth; and they have so little milk that their lambs commonly die for want of nourishment. Or if they chance to live, they will be apt to be always small. This practice is one reason why our breed of sheep in this country is so poor.

"The largest lambs should be sheared at the time of the new moon in July. Their fleeces will yield as much the next year, and the wool will be better; and as cold storms rarely happen at that time of the year, the lambs will do better without their fleeces than with them.

GRASS LAND,

By lying, is apt to become uneven and knobby. To prevent this, good farmers pass a roller over their land every spring and fall. This gives the roots of grass a more equal advantage for nourishment and growth, facilitates the mowing of the grass, and the raking of the hay.

When land becomes bound, or its surface matted together by interwoven roots of grass in such a manner as to lessen the crop, if it be not convenient to plough it up, it should be cut or scarified by a spiked roller; or if the farmer do not possess this, by a heavy loaded harrow, when the ground is softened by rains or the coming out of frost. It may then be dressed with some sort of compost, composed of materials which will not lose their virtue by exposure to the sun nor be easily washed away by rain; and harrowed again, so as to mix the manure with the surface of the soil. There is no danger of destroying the roots of the grass by harrowing. Though they be broken they will be speedily renewed; new offsets will be more plentifully formed, and the crops will rise with renewed vigor.

As a general rule, dung, or the recrements of animal and vegetable substances cannot be profitably applied to land which is covered with a thick sward. The sun, the atmosphere, and the neighboring streams of water in such case become the recipients of nearly all the fertilizing particles of manure thus applied. When grass land becomes impoverished by repeated crops of hay being taken from it, the soil should, as a general rule, be ploughed, and manure applied to the arable crops, such as potatos, Indian corn, mangel wurtzel, &c. and when thoroughly subdued, and made abundantly rich, it should again be laid down to grass, with great plenty of grass seed.

But it is often the case that good grass land is too moist or too stony for arable crops, and yet may need recruiting by some kind of manure. In such case, light dressings, such as soot, coal-ashes, peat, or wood-ashes, lime, malt-dust, &c. &c. are often highly beneficial. Sir John Sinclair says, "as there are strong objections to the application of pure dung to grass lands, (much of its strength being evaporated, from its being exposed to atmospheric influence) composts are greatly to be preferred. They may be applied at the rate of from thirty to forty cubic yards per acre. To keep grass land in good condition, a dressing to this amount is required every four years. The application of unmixed putrescent manure, will thus be rendered unnecessary, which ought at least to be avoided in meadows, (or pastures) appropriated for the feeding of dairy cows, from its affecting the quality of the milk."

It was remarked in Deane's N. E. Farmer, that "it is ridiculous to think of taking many crops of hay from any piece of upland, in uninterrupted succession, without affording it any manure. For it does not imbibe the richness of the atmosphere so plentifully as land in tillage. Grass land should, therefore, once in two or three years at least, have a dressing of good rotted dung or of a compost, suitable for the soil. But the best way is to do it every year. Autumn is the time for applying manure, according to long approved practice. But a writer in the Georgical Essays recommends doing it immediately after the first mowing when a second crop is expected, which will undoubtedly be the larger."

The last edition of the same work, under the head "Top Dressing," contains the following observations: "There is scarcely any question, on which farmers are more divided than as to the policy of applying manure as a top dressing to grass lands in spring or fall. The reasoning seems to be in favor of spring dressing, and it is supported by many excellent names. But it ought to be known that intelligent farmers, near the metropolis, most generally dress their lands in autumn.—Besides the reason stated above that grass lands are less injured by carting over them in the fall: it may be added, that it is a season of greater leisure, and although it is confidently asserted that the manure is wasted by rains and snows, yet much ought to be allowed on the other side, for the protection afforded by the top dressing to the tender roots of plants during winter; and ought we not to allow something for the low temperature of the atmosphere in winter, which prevents evaporation? Whatever principles of fertility exist in manure, are in winter carried down into the soil. We are fully convinced that a scorching sun, and drying air, are more pernicious to manures, spread thinly over the surface than any drenching rains can be, unless on declivities, where top dressings are unquestionably of less value than on level grounds. The fact, that farmers, who grow rich by supplying great towns with hay, generally adopt the practice of fall dressing grass lands, deserves weight."

LARGE TIMOTHY.

Among other specimens of the uncommon fruitfulness of the present season, we have seen spires of Timothy, or (as it is most usually denominated in the northern states) Herd's grass, which grew on the farm of Mr Jeremiah Crosby, of Billerica, with heads 14 inches long! Good soil, good culture, and a good season must be united to produce such samples of fertility.

AGRICULTURAL TOAST.

At the State celebration of the late anniversary of American Freedom, held in Boston, in which were present his Excellency the Governor, the Secretary of State, and most of the dignitaries of the Commonwealth, C. P. SUMNER, Esq. Sheriff of Suffolk gave the following toast:

"Agriculture,

In China's realm, from earliest days till now
The well lov'd Emperor annual holds the plough.
Here too, our worthiest candidates for fame,
With unsoil'd honor, sometimes do the same;
Upholding such, our generous yeomen's hearts
Show a just reverence for the *first of arts*."

It is pleasing to observe that the culture of the ground, the heaven-prescribed employment of the *first man*, is still held in the highest estimation by our *first men*.

The Marblehead Social Society have passed a vote of thanks, and forwarded the same, to Rev. John Pierpont, for delivering his discourse before the Ancient and Honorable Artillery Company on their 190th anniversary.—*Salem Reg.*

☞ This discourse has had a most extensive circulation through the newspapers, in all parts of New England, and is worthy the perusal of every intelligent and reflecting man. We understand it has already passed through two editions, in the pamphlet form, of upwards of 5000 copies.

MAKING THE MOST OF LAND.

Capt. James Perkins, of Essex, Mass. raised, last season on an acre and a half of land, 72 bushels of Indian corn, 70 bushels of potatos, 70 bushels of winter apples, 80 bushels of turnips, 2 loads of squashes, and 2 bushels of beans. One third of the land alluded to consisted of gravelly knolls. In 1826 the whole was planted with Indian corn.

Communicated.

The Hon. Stephen Van Renssellaer has established a School in Troy, designed to teach experimental philosophy, and its application to agriculture and the mechanic arts.

Nantucket sheep shearing.—The number of sheep assembled at the late shearing in Nantucket, was about 12000. The wool is worth from twenty to twenty-five cents per pound.

The corn field of Mr. Asahel Ives of this town, as we are informed, was attacked not a great while since by an army of Crows which in the space of a few minutes destroyed 2,400 hills of corn.—*Berkshire American.*

ELDER BERRY WINE.

Recipe.—One bushel, when picked from the stalks, produces three gallons, or upwards, of berries—put these to seven gallons soft water; after standing forty-eight hours, put them into the copper, let them boil one hour, then press the juice through a coarse cloth, then put the liquor into your copper again, with twenty pounds of raw sugar, half a pound of Jamaica ginger, bruised, one ounce of cloves, and one ounce of allspice.—Boil the whole together one hour—then put it into a tub, and when cold enough, add some good barm or yeast, spread on a toast, and in two days, put it all into a cask, and lay the bung lightly on for two months; then add one quart of brandy; this wine will keep, if required, several years.

Royal Relic.—The mace belonging to the Royal Society was the gift of King Charles the Second, and is the identical one pointed at by Oliver Cromwell when he said, "Take away that bauble!" on the memorable occasion of his dissolving the Long Parliament.

"Oh Love! what may thine emblem be?"
A skein of yarn across a tree.

Two young ladies recently divided a skein of yarn and hung themselves on a tree near Palmyra, Ohio, and "all for love." Before life became extinct they were discovered and restored.

From Foreign Journals.

ENORMOUS SPIDERS.

In the Brazils, the spider reaches an enormous size, with different habits from those of Europe. It stretches its web from tree to tree, and no longer appears a solitary insect; many hundreds live together, and form nets of such strength, that you may often see a bird of the size of a swallow, quite exhausted with struggling, and ready to fall a prey to its indefatigable enemy.

COLOUR OF SOILS.

An experiment which I have often repeated upon light as well as tenacious soils with like success, demonstrates how greatly the color of a soil influences the accumulation of heat. Coal ashes were sprinkled over half the surfaces of beds sown with peas, beans, &c. and on these the plants invariably appeared above ground two or three days earlier, obviously on account of the increased warmth; it being a well known fact, that dark colored bodies absorb caloric more readily, and in larger proportions, than those of a lighter hue.

FRENCH SOUPS AND SAUCES.

A French cook is indebted for his delicious sauces, entirely to the produce of the kitchen garden. Ginger, Cayenne pepper, and the host of hot exotics, which in England render the palate a fiery furnace, are wholly excluded from French cookery. Wine, oil, butter and bouillon, (stock) form the basis of all soups and gravies: which are flavored with herbs from the garden. French cookery may therefore be pronounced extremely healthy, instead of the reverse, as is supposed in England.

*** *An article on the manufacture of Soda will soon appear. Also, an article from Lynn, on the canker worm.*

Oat Meal, Oat Flour, Grotts, &c.

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine bolted Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few cannisters of fine *Oat Flour*, neatly packed, at 50 cts. per cannister.

"*Bleaching Powder.*"

For sale at the New England Farmer Seed Store, the Bleaching Powder described on the first page of this week's paper, by Professor WEBSTER of Harvard University—by the pound or cwt.

Massachusetts Agricultural Repository.

Just published by Weeles & Lilly, Court Street, Boston, price 50 cts. the Massachusetts Agricultural Repository and Journal. Number 2. vol. x. Contents—The Proceedings and Reports of the Brighton Cattle Show in October, 1827—The culture of Silk—History of Silk—History of Silk in the United States—Raw Potatoes bad for Milch Cows—One of the Diseases of the Peach Tree—Lorain's Husbandry—New Presents of Fruits.

Roman.

This elegant, full blooded horse, a bright bay with black legs, mane and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams in Northborough, Ms. at $20 the season, to be paid before the mares are taken away.—See New England Farmer, May 16.

Barefoot and Serab.

These two valuable animals, which have been sent to this country by Admiral Sir Isaac Coffin, will, for the present season, stand at Brighton.—They are young, and have been highly celebrated in England. The pedigree of Barefoot, a chesnut horse, is as follows.

FOALED 1820.

Barefoot, by Trump, dam Rosamond by Buzzard, out of Roseberry, sister to Huley and Tartar, by Phenomenon, out of Miss West by Matcham—Regulus—Crab—Childers—Tasid.

In 1822, when at Pontefract, sweepstakes of 20 gs. each, for two years olds—11 subs,. Barefoot beating Harpooner.

In 1823, York Springs St. Ledger, of 25 gs. each, 6 subs.—Barefoot beating four others.—A Pontefract sweepstakes of 30 guineas each ten feet, 10 subscribers. Barefoot beating Palatine.

In 1823, the Doncaster great St. Ledgers, of 25 gs. each, 80 subscribers. Barefoot beating 11 others.

In 1825, at New Market. Barefoot won a handicup plate value £50, beating Tressilian and five others.

In 1824, at Ascot Heath. Barefoot walked over for the Swinlas stakes, of 25 sovereigns each 3 subs.

In 1825, at Lancaster, the gold cup, value 10 gs. added to a sweepstakes of 10 sovereigns, 17 subs. of all ages. Barefoot beating Lottery and two others.

In 1826, at Manchester, Handicup stakes of 30 sovereigns each, 10 ft. with 20 sovereigns added—6 subscribers—Barefoot beating two others. At Lancaster, the gold cup, value 100 gs. added to a sweepstakes of 10 sovereigns each, 9 subs.—Barefoot beating two others.

SERAB, (a beautiful bay Horse.) FOALED IN 1821.

Got by Phantom out of Jesse, by Totteridge—Her dam Cracker by Highflyer, out of Nutcracker, by Matesum.

In 1824, won the New Market stakes, 50 gs. each 21 subs.—Serab beating four others.

In 1825, at the New Market Crane meeting, the stakes, 100 sov'ngs. 7 subs. Serab beating two others. The same year, Spring meeting, Serab won Handicup sweepstakes, 100 sov'us. 6 subs. beating three others.

In 1826, Serab won Kings Plate, 100 gs. beating 30 others.

In 1827, Stocton, Serab won the gold cup. j.15

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel.		5 00
ASHES, pot, first sort,	ton.	95 00	97 50
Pearl, first sort,	"	105 00	107 00
BEANS, white,	bushel.	1 00	1 50
BEEF, mess, new,	barrel.	10 50	11 00
Cargo, No. 1, new,	"	8 50	8 75
Cargo, No. 2, new,	"	7 25	7 50
BUTTER, inspected No. 1, new,	pound.	10	12
CHEESE, new milk,	"	9	10
Skimmed milk,	"	2	4
FLOUR, Baltimore, Howard-street,	barrel.	5 25	5 37
Genesee,	"	4 87	5 12
Rye, best,	"	3 12	3 25
GRAIN, Corn,	bushel.		50
Rye,	"	53	55
Barley,	"	60	70
Oats,	"	33	40
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	70	1 00
PLAISTER PARIS retails at	ton.	2 50	2 75
PORK, new, clear,	barrel.	18 00	19 00
Navy, mess, new,	"	13 50	14 00
Cargo, No. 1, new,	"	13 00	13 50
SEEDS, Herd's Grass,	bushel.	1 87	2 00
Orchard Grass,	"		5 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	42	45
Merino, full blood, unwashed,	"	25	30
Merino, three fourths washed,	"	38	40
Merino, half & quarter washed	"	30	35
Native, washed,	"		30
Pulled, Lamb's, first sort,	"	45	50
Pulled, Lamb's, second sort,	"	28	30
Pulled, for spinning, first sort,	"	38	40

PROVISION MARKET.

BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		10
whole hogs,	"		6
VEAL,	"	6	8
MUTTON,	"	5	10
POULTRY,	"	scarce	
BUTTER, keg and tub,	"	10	12
Lump, best,	"	16	20
EGGS,	dozen.	12	13
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		60
POTATOS,	"	30	37
CIDER, [according to quality.]	barrel.	2 00	2 50

MISCELLANIES.

From the Legendary.

THE EXILE AT REST.

BY THE REV. JOHN PIERPONT.

His falchion flashed along the Nile;
His hosts he led through Alpine snows;
O'er Moscow's tower, that blazed the while,
His eagle flag unrolled—and froze.

Here sleeps he now, alone!—not one
Of all the Kings whose crowns he gave,
Bends o'er his dust;—nor wife nor son
Has ever seen or sought his grave.

Behind this sea girt rock, the star
That led him on from crown to crown
Has sunk;—and nations from afar
Gazed as it faded and went down.

High is his couch; the ocean flood
Far, far below, by storms is curled;
As round him heaved, while high he stood,
A stormy and unstable world.

Alone he sleeps! the mountain cloud,
That Night hangs round him, and the breath
Of morning scatters, is the shroud
That wraps the conqueror's clay in death.

Pause here!—The far off world at last
Breathes free; the hand that shook its thrones
And to the earth its mitres cast,
Lies powerless now beneath these stones.

Hark! comes there, from the Pyramids,
And from Siberian wastes of snow,
And Europe's hills, a voice that bids
The world he awed to mourn him? No:

The only, the perpetual dirge
That's heard here, is the sea bird's cry—
The mournful murmur of the surge—
The cloud's deep voice—the wind's loud sigh.

Fog.—A London fog is a sad thing, as every inhabitant of London knows full well; dingy, dusky, dirty, damp—an atmosphere black as smoke, and wet as steam, that wraps around you like a blanket; a cloud reaching from earth to heaven; a palpable obscure, which not only turns day into night, but threatens to extinguish the lamps and lanterns, with which the poor street-wanderers strive to illumine their darkness dimming and paling the ineffectual fires, until the volume of gas at a shop door cuts no better figure than a hedge glow-worm—and a dutchess's flambeau would veil its glories to a will-o'-the-wisp. The very noises of the street come stifled and smothered through that suffocating medium,—din is at a pause—the town is silenced, and the whole population biped and quadruped, sympathise with the dead and chilling weight of the out-of-door world. Dogs and cats just look up from their slumbers—turn round, and go to sleep again; the little birds open their pretty eyes—stare about them—wonder that the night is so long, and settle themselves afresh on their perches. Silks lose their gloss—cravats their stiffness—hackney coachmen their way; young ladies fall out of curl, and mammas out of temper—masters scold—servants grumble, and the whole city, from Hyde Park corner to Wapping, looks sleepy and cross, like a fine gentleman roused before his time, and forced to get up by candle-light. Of all detestable things, a London fog is the most detestable.—*Lon. Mon. Mag.*

Ghost Story.—The Springfield Republican states that the people in the neighborhood of Mount Tom, in West Springfield, have been troubled on account of a babbling ghost, which some workmen pretended to have seen in the night. One man said that he had not only seen the ghost, but conversed with it, (although it had no head,) and that the headless form informed him that he was the ghost of Timothy Felt, who was murdered about three years ago. The people turned out to find the bones of Timothy Felt, but did not discover them.

It is strange that any portion of the community should be so stupidly ignorant as to credit for a moment any stories about ghosts, witches, and hobgoblins. When will such delusions cease?—*Hampshire Gazette.*

Loading Hay in Chili.—A writer in the Christian Spectator, who has spent several years in Chili, (or Chile) remarks that almost all substances from the earth and sea, are transported on the back of mules in that country. Hay is wholly brought to market in that way. A man mounts his mule and stands erect, while a second throws him up bundles of long green hay, which he places round him as our hay-makers load a cart.—When the mule is so laden that nothing but his long ears and the owner's head are visible, he is brought to the city, where the rider sells to one and another until his load is gone.

Long sticks of timber are brought to market on mule-back, one on each side of the animal. They are crossed and lashed two together on the saddle; the lower ends drag on the ground behind, and sweep the whole street.

The editor of the Reading Journal says that he has tried the experiment of pouring boiling water upon the roots of a Peach tree, the leaves of which had become sear and dry, and the limbs in a rapid state of decay—"in one week it begun to revive, and in three weeks it was covered with a new foliage, and new vigorous shoots are putting out, in all directions."

If this is the case, the joke cracked upon Mr. Triptolemus Yellowly's young orchard, in Scott's novel of the Pirates, loses all its point: and in a future edition, it would be well for the author to to give that matter a new turn.

To make molasses beer.—Take five pounds of molasses, half a pint of yeast, and a spoonful of powdered ginger—put these into a vessel, and pour on two gallons of scalding hot *soft* water—shake the whole till a fermentation is produced—then add of the same kind of water sufficient to fill up your half barrel. If the cask be greater or smaller than this, the component parts must be in proportion. Let the liquor ferment about twelve hours—then bottle it, with a raisin or two in each bottle.—*Farmer's Assistant.*

Large tree.—The largest tree in the world is said to be the *Adansonia digitata*, which is found in Senegal, Egypt, and Abyssinia. The trunk is from 20 to 30 feet in diameter, and divides into branches of great size, which spread out drooping at the extremities, and form a mass of verdure 150 feet in diameter, and 70 feet in height. The wood is light and soft, and the negroes sometimes hollow out chambers in the trunk, and deposit their dead within them, where they become mummies, perfectly dry and well preserved.—*Ham. Gaz.*

Difference of Constitution.—Substances that are poisonous to one tribe of animals are medicinal to a second, and even highly nutritive to a third.—Thus, swine are poisoned by pepper seeds, which to man are a serviceable and grateful spice; while henbane roots, which destroy mankind, prove a wholesome diet to swine. In like manner, aloes, which to our kind is a useful medicine, is a rank venom to dogs and foxes; and the horse, which is poisoned by the water hemlock, and corrosive sublimate, will take a dram of arsenic daily, and improve thereby both in his coat and condition.
N. Y. Farmer.

Marine fans.—In the bed of the Red Sea, and on some parts of the coast of America, there grows a very curious marine plant, which is flat, and spreads very much like a peacock's feather. Its color, in general is tawny, but some are found of a very fine olive. It is formed of innumerable ligneous fibres, interwoven together, and is as supple and as tough as whalebone. They are sometimes found eighteen inches long in the Red Sea; and are eagerly sought by the women of America for fans. In some instances these plants are found of a very beautiful red, or variegated, when of course their value is greatly increased.

Indelible ink, for marking on linen cloth, &c. is made by dissolving one drachm of lunar caustic and half an ounce of gum arabic in half a pint of pure rain water. Previous to using it the cloth to be marked should be wet with a preparatory liquor made by dissolving one drachm of salt of tartar in half a gill of rain water, and thoroughly dried and ironed.—*American Adv.*

It is estimated that there are 60,000,000 gallons of lamp oil used every year in the United States.

Turnip Seed, &c.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, Boston, an extensive assortment of Turnip Seeds, some of which are the growth of the present season—the finest sorts either for family use or stock. The most improved sorts for the former are the White Stone, White Dutch, Yellow Stone, Yellow Malta. The *Yellow Stone* is one of uncommon excellence and keeps well. Of the sorts for field culture, the White Norfolk, White Globe, and *Yellow Aberdeen or Bullock* are preferable. The Yellow Aberdeen is most approved among the farmers of England and Scotland, as it grows to a large size, is very sweet and nutritious, and keeps till June. Also, Yellow Ruta Baga, or Russian Turnip, of the best description. The above seeds were saved in Europe expressly for us, and the utmost dependence may be placed upon their genuine quality. A variety of Long and Turnip Radishes, suitable for growing the three ensuing months. Prickly or Fall Spinach, Long Prickly and Early Cluster Cucumber; also the genuine Girkin Cucumber, or West India pickling one of the finest pickles.

Likewise 200 lbs. fresh common white flat English Turnip Seed, a part of it the growth of 1828:—to dealers and purchasers by the quantity, it will be put at a low rate.

Also, genuine Fowl Meadow Grass, from Vermont—Orchard Grass, Lucerne, &c.—Hemp, White Mustard, Flax Seed, &c.

At this place is kept the best supply of seeds, native and imported, that art and industry can procure. July 4

Seeds for the West Indies.

Merchants, masters of vessels and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from $4 to $5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

Bremen Geese.

For sale, 10 pair fine Bremen Geese. Apply at the New England Farmer Seed Store. July 4.

Published every Friday, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.